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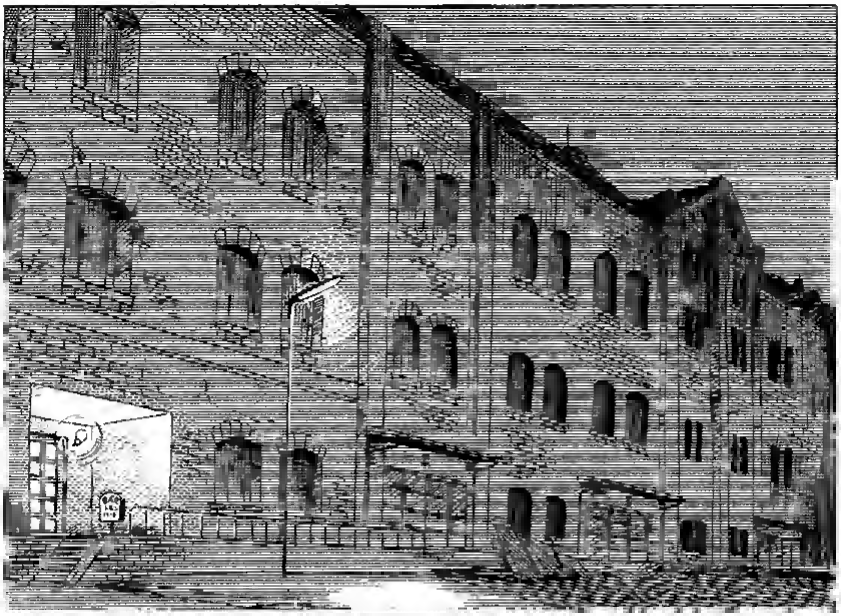
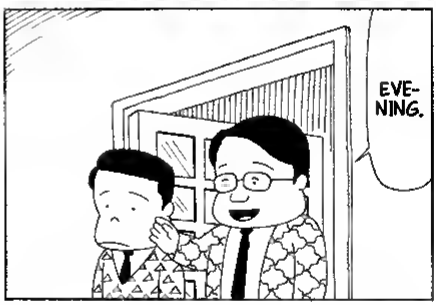
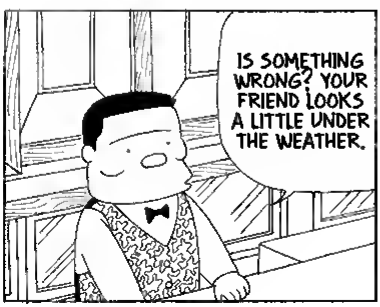
PART 2

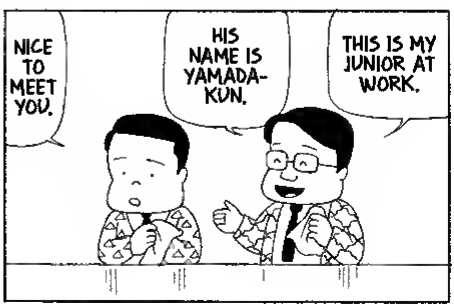
Tonight's Beer

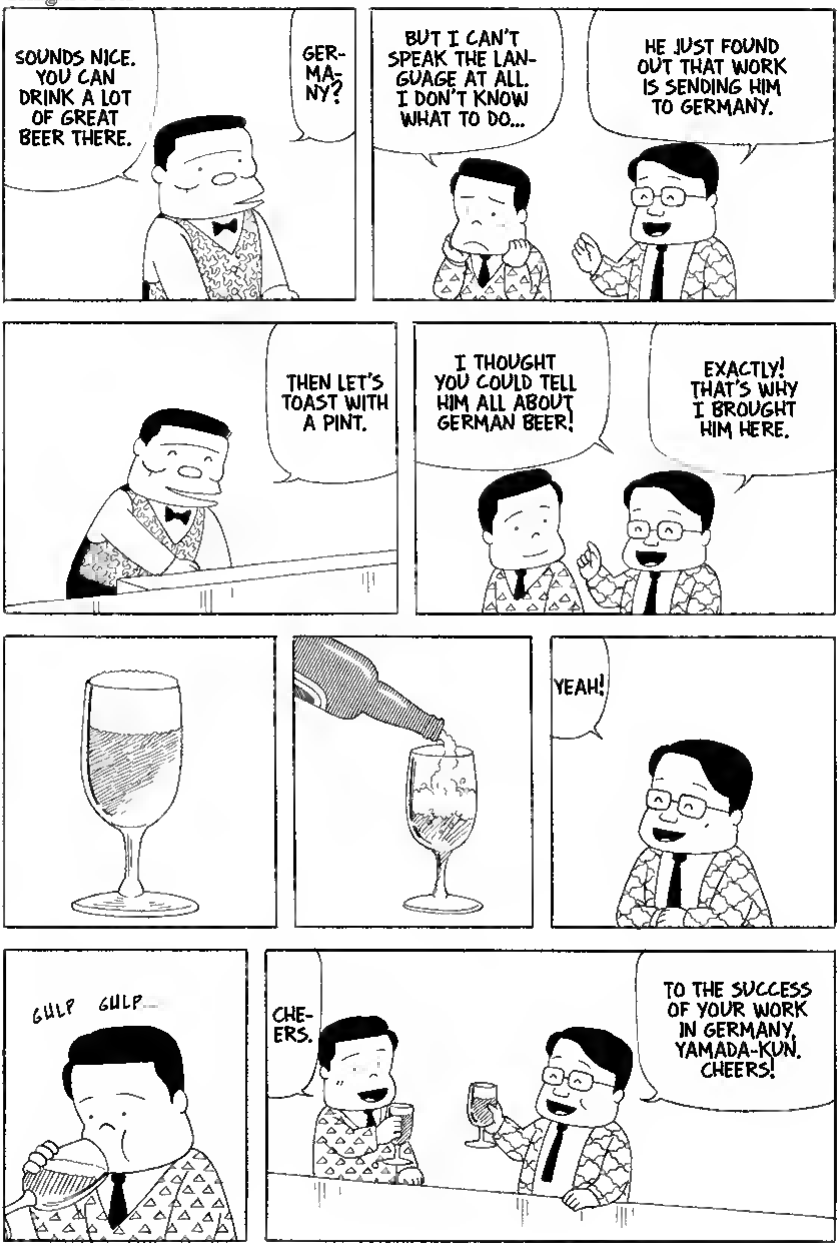


LONG TIME NO SEE, KIMURA-SAN.


EVE-NING.

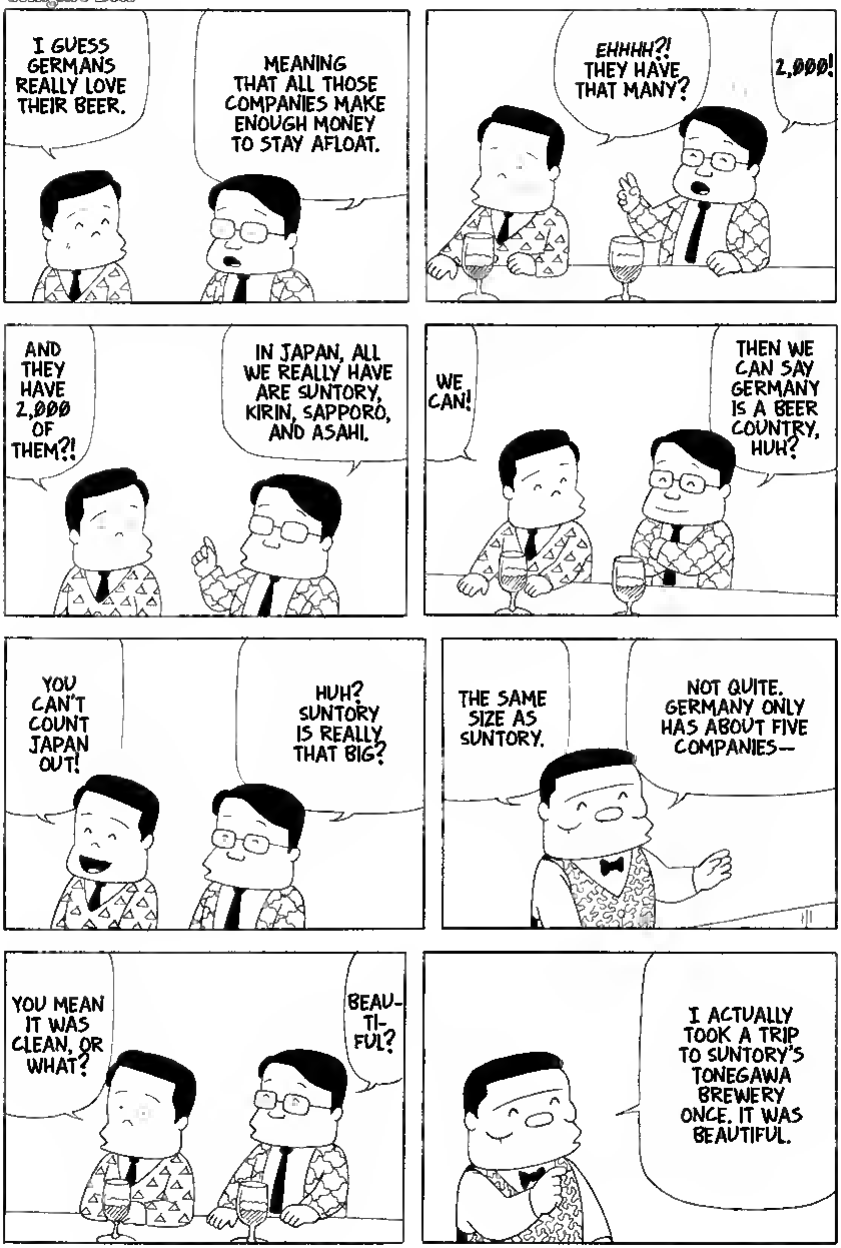

IS SOMETHING WRONG? YOUR FRIEND LOOKS A LITTLE UNDER THE WEATHER.

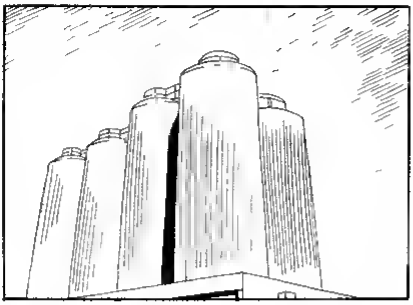

NICE TO MEET YOU.
HIS NAME IS YAMADA-KUN.
THIS IS MY JUNIOR AT WORK.

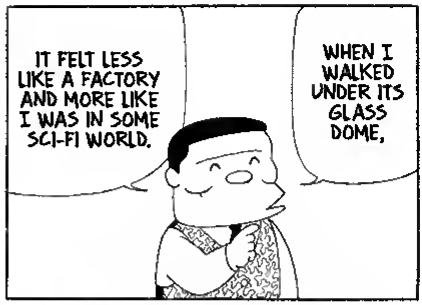

SOUNDS NICE. YOU CAN DRINK A LOT OF GREAT BEER THERE.
GER-MA-NY?
BUT I CAN'T SPEAK THE LAN-GUAGE AT ALL. I DON'T KNOW WHAT TO DO...
HE JUST FOUND OUT THAT WORK IS SENDING HIM TO GERMANY.
THEN LET'S TOAST WITH A PINT.
I THOUGHT YOU COULD TELL HIM ALL ABOUT GERMAN BEER!
EXACTLY! THAT'S WHY I BROUGHT HIM HERE.
YEAH!
GULP GULP...
CHE-ERS.
TO THE SUCCESS OF YOUR WORK IN GERMANY, YAMADA-KUN. CHEERS!

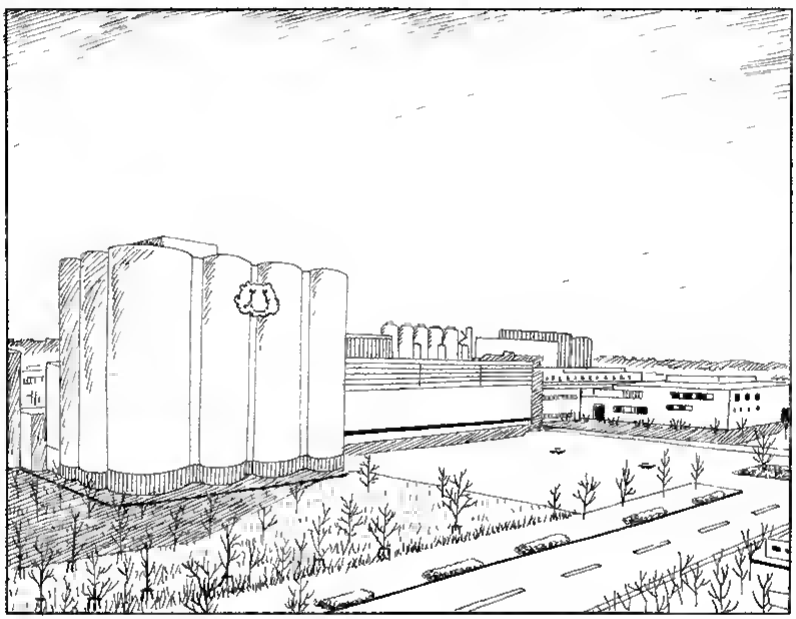
BUT MY COMPANY'S REALLY BEING UNFAIR. THEY DIDN'T GIVE ME ANY KIND OF WARNING AT ALL.
YEAH!
IS BEER ALL THEY DRINK THERE?
WELL, LEAVE THE REST TO OUR BARTENDER.
IS THE COUNTRY THAT OBSESSED ABOUT BEER?
IF YOU LEARN AS MUCH AS YOU CAN ABOUT BEER, YOU'LL GET ON FINE!
DON'T WORRY!
LIKE MOSEL OR RHINE, RIGHT?
THEY MAKE SOME WINES GOOD ENOUGH TO MATCH THOSE OF FRANCE.
NOT AT ALL.
COUNTING BOTH LARGE AND SMALL PRODUCERS, OVER 2,000 IN TOTAL.
HOW MANY ARE THERE?
BUT THAT SAID, YOU MIGHT BE SURPRISED TO LEARN HOW MANY BREWERIES THERE ARE.

Note Figures circa 1980's


I GUESS GERMANS REALLY LOVE THEIR BEER.
MEANING THAT ALL THOSE COMPANIES MAKE ENOUGH MONEY TO STAY AFLOAT.
EHHHH?! THEY HAVE THAT MANY?
2,000!
AND THEY HAVE 2,000 OF THEM?!
IN JAPAN, ALL WE REALLY HAVE ARE SUNTORY, KIRIN, SAPPORO, AND ASAHI.
WE CAN!
THEN WE CAN SAY GERMANY IS A BEER COUNTRY, HUH?
YOU CAN'T COUNT JAPAN OUT!
HUH? SUNTORY IS REALLY THAT BIG?
THE SAME SIZE AS SUNTORY.
NOT QUITE. GERMANY ONLY HAS ABOUT FIVE COMPANIES—
YOU MEAN IT WAS CLEAN, OR WHAT?
BEAU-TI-FUL?
I ACTUALLY TOOK A TRIP TO SUNTORY'S TONEGAWA BREWERY ONCE. IT WAS BEAUTIFUL.

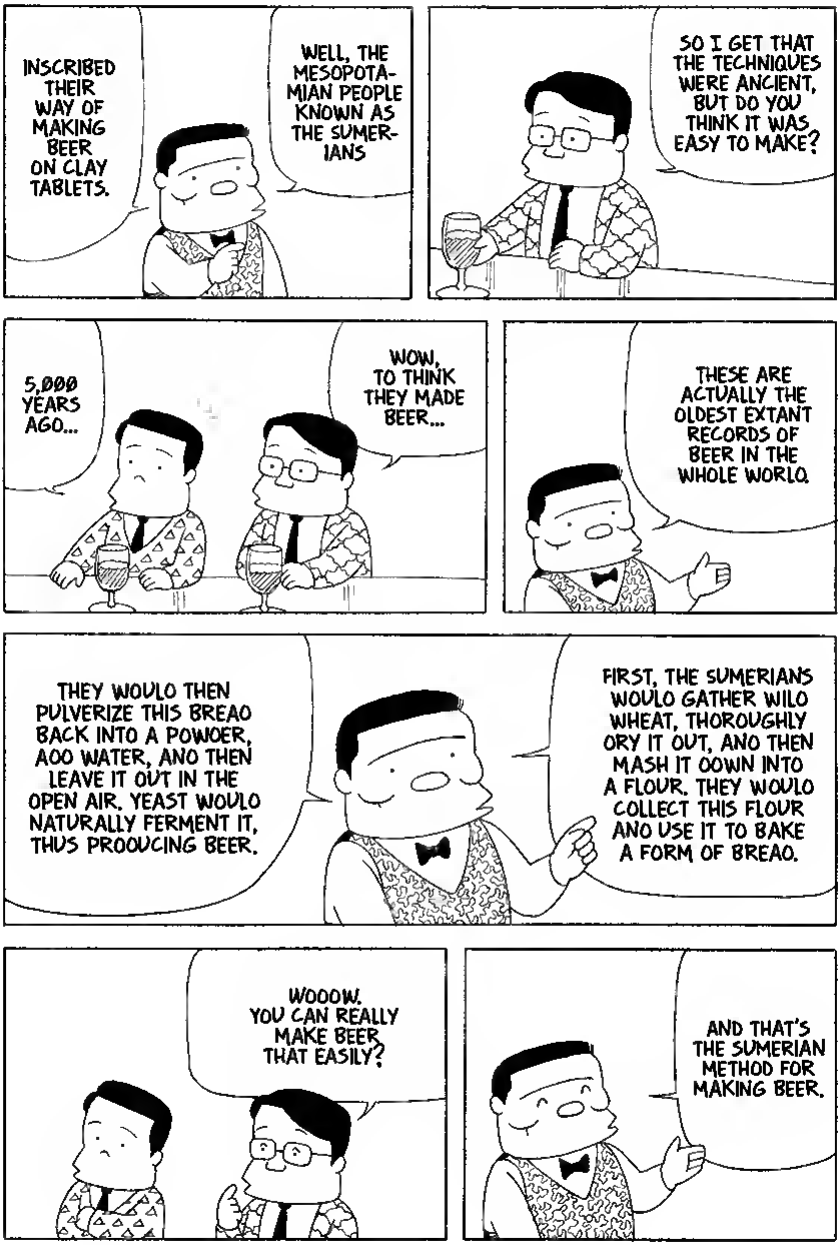


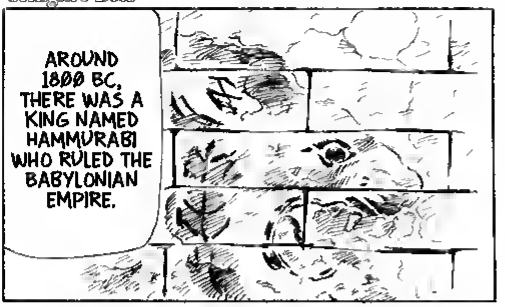


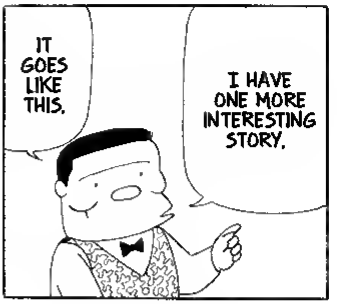


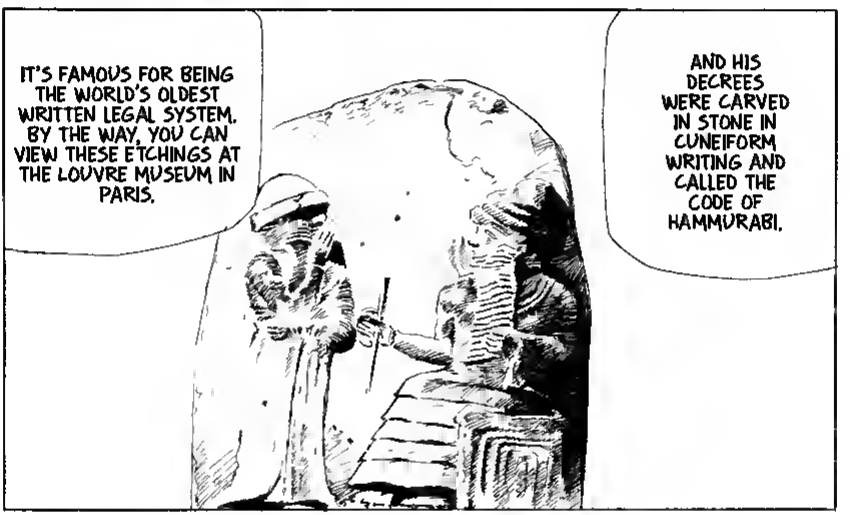
SUNTORY TONEGAWA BREWERY

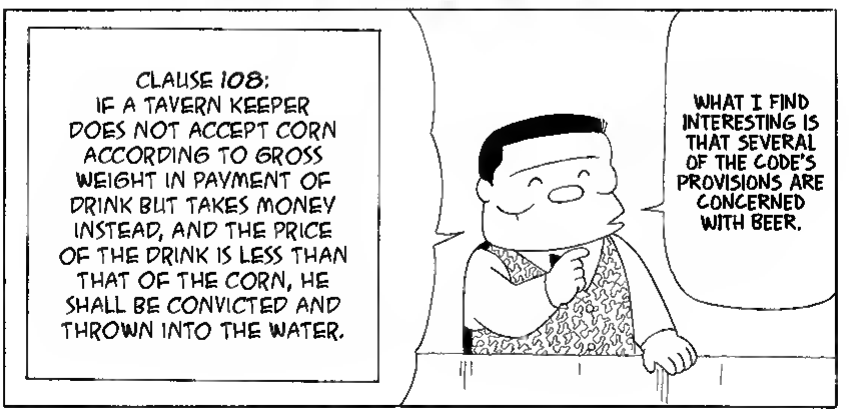
BUT BEER'S SAID TO BE SECOND.
NOT SO. WINE IS ACTUALLY OLDER STILL.
OH YEAH? THEN BEER MUST BE THE OLDEST ALCOHOL IN THE WORLD.
SO A VERY, LONG TIME AGO.
PEOPLE SAY IT STARTED ABOUT 3,000 BC.
BUT MESOPO-TAMIA.
UNFORTUNATELY, BEER'S BIRTH-PLACE WASN'T GERMANY
AND IT ALL STARTED IN GER-MANY, RIGHT?!
LUCKILY, I HAD AN OPPORTU-NITY TO TASTE IT.
FOR ITS 100TH ANNIVERSARY, KIRIN DEVELOPED A BEER USING ANCIENT BREWING TECHNIQUES.
THINK IT TASTES THE SAME AS WHAT WE HAVE TODAY?
I WONDER WHAT BEER BACK THEN TASTED LIKE.
SINCE IT DIDN'T HAVE ANY HOPS, IT WASN'T BITTER, BUT THERE WAS A FAINT BREADY NOTE. I GUESS IT WAS SORT OF LIKE A BEER YOU MIGHT ORDER IN A PUB IN ENGLAND.
WELL, IT TASTED LIKE BEER.
WHAT WAS IT LIKE?

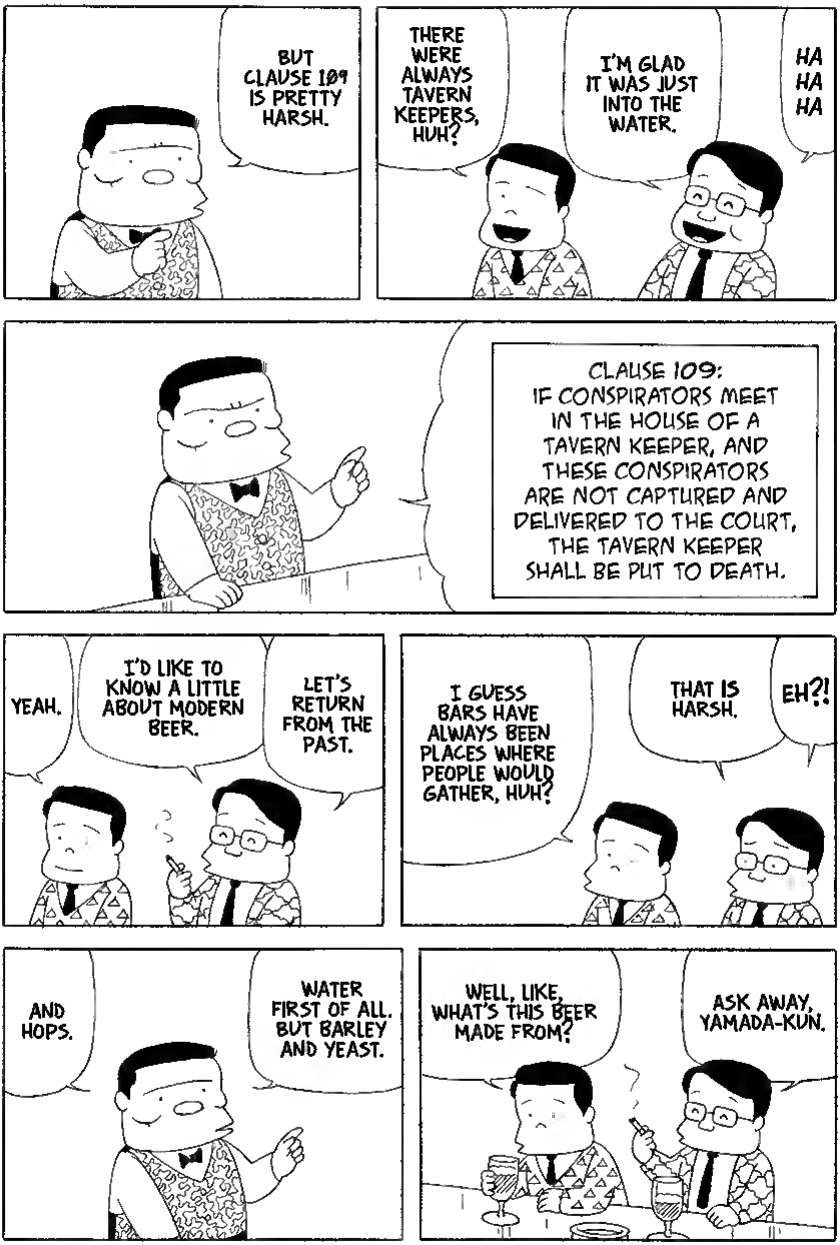

INSCRIBED THEIR WAY OF MAKING BEER ON CLAY TABLETS.
WELL, THE MESOPOTAMIAN PEOPLE KNOWN AS THE SUMERIANS
SO I GET THAT THE TECHNIQUES WERE ANCIENT, BUT DO YOU THINK IT WAS EASY TO MAKE?
5,000 YEARS AGO...
WOW, TO THINK THEY MADE BEER...
THESE ARE ACTUALLY THE OLDEST EXTANT RECORDS OF BEER IN THE WHOLE WORLD.
THEY WOULD THEN PULVERIZE THIS BREAD BACK INTO A POWDER, ADD WATER, AND THEN LEAVE IT OUT IN THE OPEN AIR. YEAST WOULD NATURALLY FERMENT IT, THUS PRODUCING BEER.
FIRST, THE SUMERIANS WOULD GATHER WILD WHEAT, THOROUGHLY DRY IT OUT, AND THEN MASH IT DOWN INTO A FLOUR. THEY WOULD COLLECT THIS FLOUR AND USE IT TO BAKE A FORM OF BREAD.
WOOOW. YOU CAN REALLY MAKE BEER THAT EASILY?
AND THAT'S THE SUMERIAN METHOD FOR MAKING BEER.

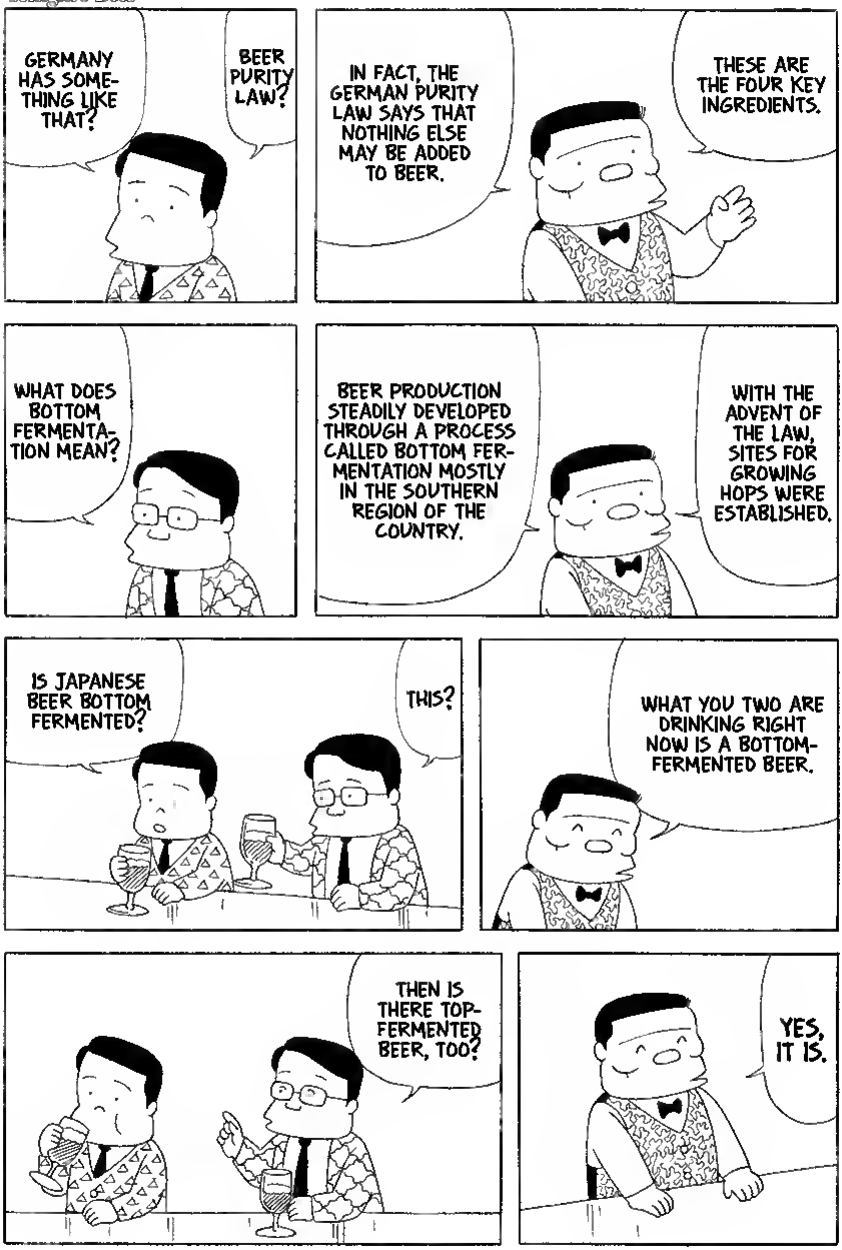

AROUND 1800 BC, THERE WAS A KING NAMED HAMMURABI WHO RULED THE BABYLONIAN EMPIRE.


I HAVE ONE MORE INTERESTING STORY.
IT GOES LIKE THIS.


IT'S FAMOUS FOR BEING THE WORLD'S OLDEST WRITTEN LEGAL SYSTEM. BY THE WAY, YOU CAN VIEW THESE ETCHINGS AT THE LOUVRE MUSEUM IN PARIS.
AND HIS DECREES WERE CARVED IN STONE IN CUNEIFORM WRITING AND CALLED THE CODE OF HAMMURABI.


CLAUSE 108:
IF A TAVERN KEEPER DOES NOT ACCEPT CORN ACCORDING TO GROSS WEIGHT IN PAYMENT OF DRINK BUT TAKES MONEY INSTEAD, AND THE PRICE OF THE DRINK IS LESS THAN THAT OF THE CORN, HE SHALL BE CONVICTED AND THROWN INTO THE WATER.
WHAT I FIND INTERESTING IS THAT SEVERAL OF THE CODE'S PROVISIONS ARE CONCERNED WITH BEER.

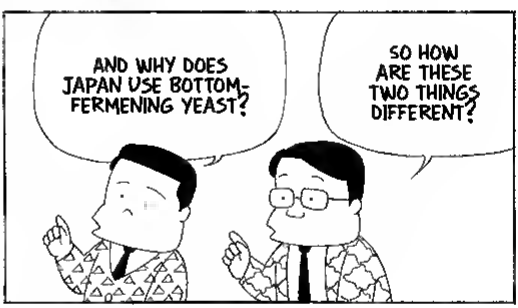

BUT CLAUSE 109 IS PRETTY HARSH.
THERE WERE ALWAYS TAVERN KEEPERS, HUH?
I'M GLAD IT WAS JUST INTO THE WATER.
HA HA HA
CLAUSE 109: IF CONSPIRATORS MEET IN THE HOUSE OF A TAVERN KEEPER, AND THESE CONSPIRATORS ARE NOT CAPTURED AND DELIVERED TO THE COURT, THE TAVERN KEEPER SHALL BE PUT TO DEATH.
YEAH.
I'D LIKE TO KNOW A LITTLE ABOUT MODERN BEER.
LET'S RETURN FROM THE PAST.
I GUESS BARS HAVE ALWAYS BEEN PLACES WHERE PEOPLE WOULD GATHER, HUH?
THAT IS HARSH.
EH?!
AND HOPS.
WATER FIRST OF ALL. BUT BARLEY AND YEAST.
WELL, LIKE, WHAT'S THIS BEER MADE FROM?
ASK AWAY, YAMADA-KUN.

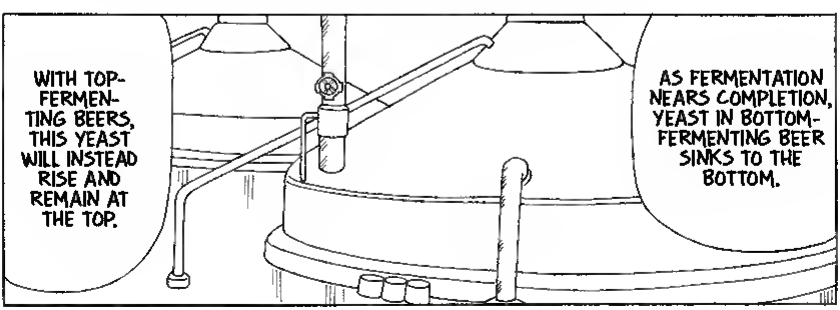

GERMANY HAS SOMETHING LIKE THAT?
BEER PURITY LAW?
IN FACT, THE GERMAN PURITY LAW SAYS THAT NOTHING ELSE MAY BE ADDED TO BEER.
THESE ARE THE FOUR KEY INGREDIENTS.
WHAT DOES BOTTOM FERMENTATION MEAN?
BEER PRODUCTION STEADILY DEVELOPED THROUGH A PROCESS CALLED BOTTOM FERMENTATION MOSTLY IN THE SOUTHERN REGION OF THE COUNTRY.
WITH THE ADVENT OF THE LAW, SITES FOR GROWING HOPS WERE ESTABLISHED.
IS JAPANESE BEER BOTTOM FERMENTED?
THIS?
WHAT YOU TWO ARE DRINKING RIGHT NOW IS A BOTTOM-FERMENTED BEER.
THEN IS THERE TOP-FERMENTED BEER, TOO?
YES, IT IS.

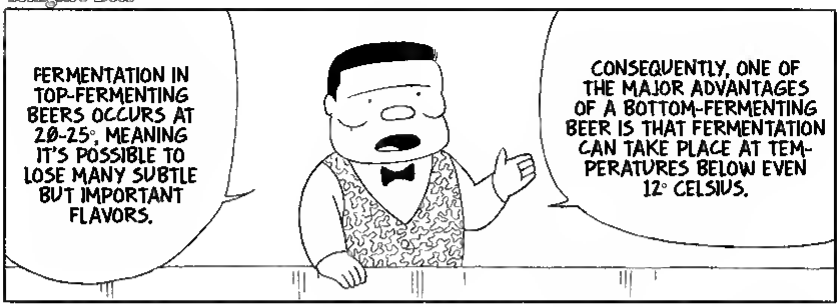
Guinness is good for you
GUINNESS
GUINNESS EXPORT STOUT
ST. JAMES'S GATE DUBLIN

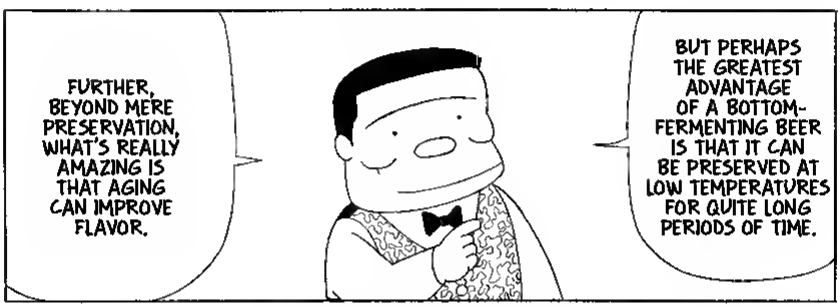
ALES, STOUTS, AND THE LIKE ARE GOOD REPRESENTATIVES.
YES, THERE IS. TOP-FERMENTED BEER IS SAID TO BE A VERY OLD STYLE.

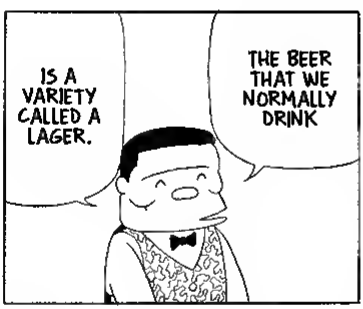
I'LL ANSWER BOTH QUESTIONS.

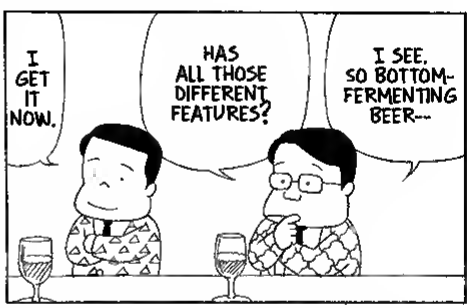

AND WHY DOES JAPAN USE BOTTOM-FERMENING YEAST?
SO HOW ARE THESE TWO THINGS DIFFERENT?

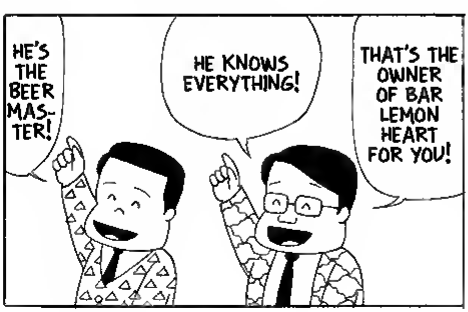

WITH TOP-FERMENTING BEERS, THIS YEAST WILL INSTEAD RISE AND REMAIN AT THE TOP.
AS FERMENTATION NEARS COMPLETION, YEAST IN BOTTOM-FERMENTING BEER SINKS TO THE BOTTOM.


FERMENTATION IN TOP-FERMENTING BEERS OCCURS AT 20-25°, MEANING IT'S POSSIBLE TO LOSE MANY SUBTLE BUT IMPORTANT FLAVORS.
CONSEQUENTLY, ONE OF THE MAJOR ADVANTAGES OF A BOTTOM-FERMENTING BEER IS THAT FERMENTATION CAN TAKE PLACE AT TEMPERATURES BELOW EVEN 12° CELSIUS.


FURTHER, BEYOND MERE PRESERVATION, WHAT'S REALLY AMAZING IS THAT AGING CAN IMPROVE FLAVOR.
BUT PERHAPS THE GREATEST ADVANTAGE OF A BOTTOM-FERMENTING BEER IS THAT IT CAN BE PRESERVED AT LOW TEMPERATURES FOR QUITE LONG PERIODS OF TIME.

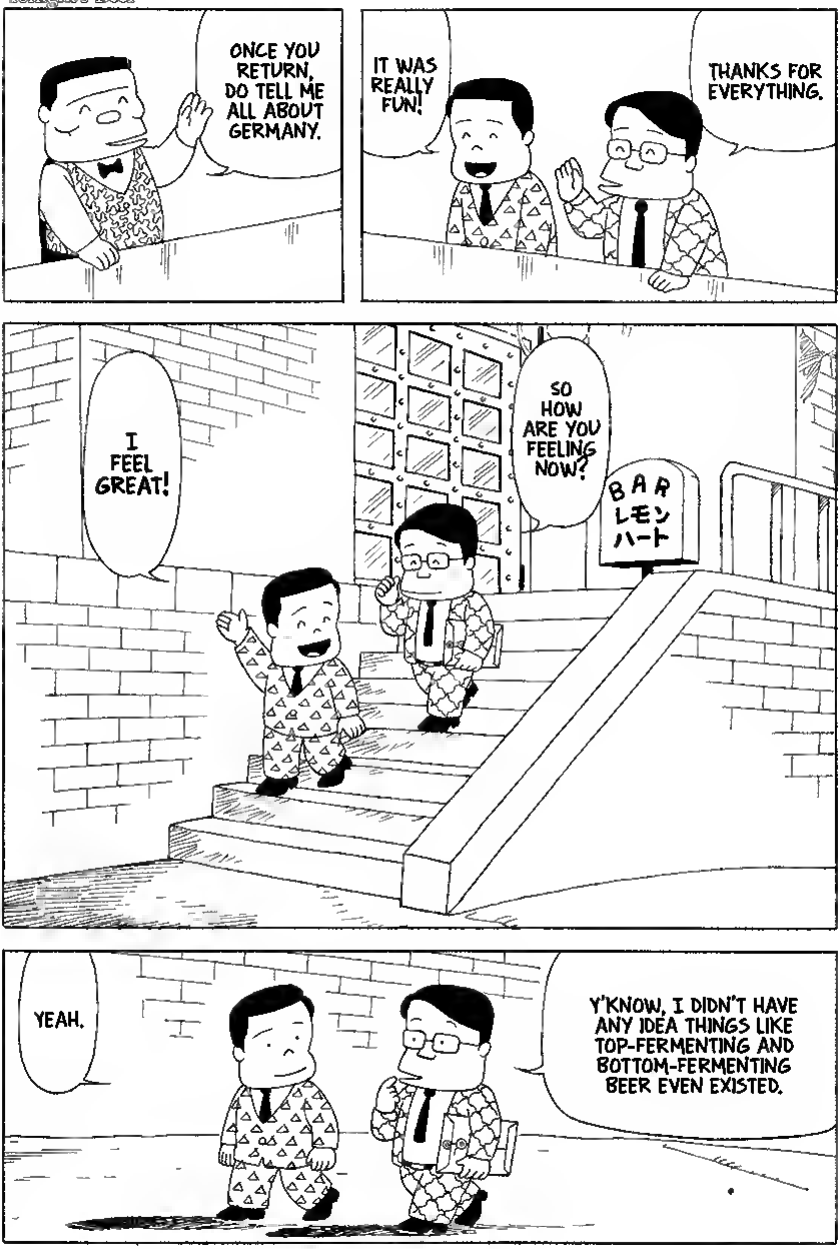

IS A VARIETY CALLED A LAGER.
THE BEER THAT WE NORMALLY DRINK


I GET IT NOW.
HAS ALL THOSE DIFFERENT FEATURES?
I SEE. SO BOTTOM-FERMENTING BEER--


HE'S THE BEER MASTER!
HE KNOWS EVERYTHING!
THAT'S THE OWNER OF BAR LEMON HEART FOR YOU!

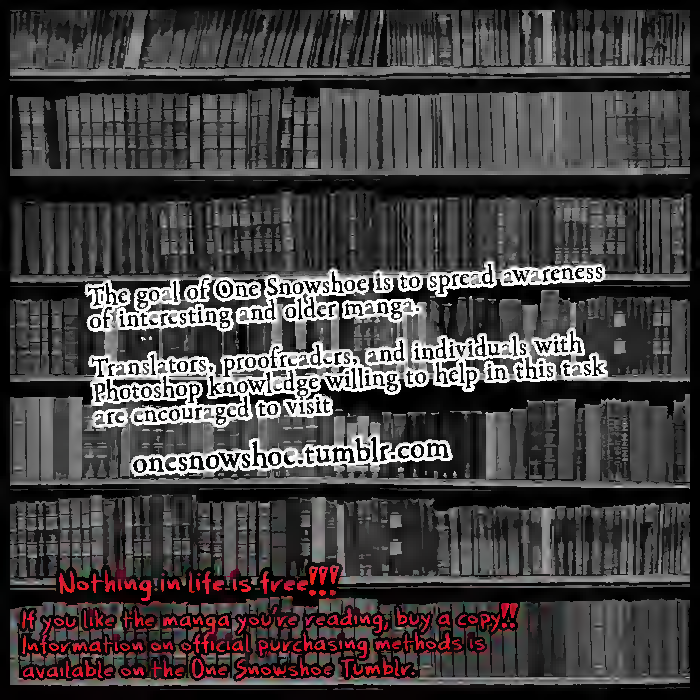
LAGERS ARE BREWED AT VERY LOW TEMPERATURES AND HAVE LONG SHELF LIVES.

YEAH. SO?
TODAY, HE HAPPENED TO GRACE YOU WITH AN EXPLANATION ABOUT BEER.
EH?!
THAT'S RUDE, YAMADA-KUN.
R--REALLY?
HE HAS ENCYCLOPEDIC KNOWLEDGE OF EVERY KIND OF ALCOHOL!
BUT BEER ISN'T THE ONLY THING IN THAT BRAIN OF HIS!
ALL I KNOW IS ALCOHOL. I'M NO GOOD FOR ANYTHING ELSE.
COME NOW.
DRINKING MASTER!
I HUMBLY BEG YOUR PARDON,
I'LL DRINK ALL THE BEER I CAN!
ONCE I GET TO GERMANY,
I FEEL READY TO TAKE ON THE WORLD!
ALL RIGHT! NOW THAT I'VE HEARD SO MUCH ABOUT BEER,


ONCE YOU RETURN, DO TELL ME ALL ABOUT GERMANY.
IT WAS REALLY FUN!
THANKS FOR EVERYTHING.
I FEEL GREAT!
SO HOW ARE YOU FEELING NOW?
BAR レモンハート
YEAH.
Y'KNOW, I DIDN'T HAVE ANY IDEA THINGS LIKE TOP-FERMENTING AND BOTTOM-FERMENTING BEER EVEN EXISTED.

WHICH KIND DO WE DRINK IN JAPAN AGAIN?
PROB-LEM?
EH?
WAS A LAGER A TOP-FER-MENTING BEER OR A BOTTOM?
HUH?
TOP...? NO, BOTTOM-FERME...
WELL, I GUESS IT DOESN'T MATTER.
HAHAHA. I CAN'T REMEM-BER.

♡ *PART 2* END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